



Recipe suggestion



Mashed potatoes with mustard seeds and sausages

Serves 3

Ingredients

1 tsp yellow mustard seeds
salt
100 g sliced bacon
1 tsp oil
2 leaves of endive salad

800 g floury potatoes
1 pinch of whole caraway
200 ml milk
2 tbsp cold butter
freshly grated black pepper
freshly grated nutmeg

14 Original Nuremberg
Rostbratwurst sausages
½ tsp oil

Directions

Cook the mustard seeds in salted water for about 20 minutes until soft, drain through a sieve and rinse with cold water. Cut the bacon slices into cubes and fry with oil in a frying pan at medium heat until crispy, drain on kitchen paper. Wash the endive leaves, drain and cut into fine strips.

Cook the potatoes in salted water with a pinch of caraway seeds until soft, peel while still warm and then press through a potato press. Mix with the hot milk, stir in the butter and mustard seeds with endive and bacon and season with salt, pepper and nutmeg.

Heat a pan at medium temperature, coat with oil using a brush and fry the sausages on both sides until golden brown. Drain on kitchen paper.

Arrange the mashed potatoes with the sausages on warm plates.

Enjoy your meal!



Recommendation



Nuremberg Rostbratwürste

I like it!

The art of barbecuing

Want to barbecue your HoWe original Nürnberger Rostbratwürste sausages? Here's how: kindle a decent-sized flame and let it burn down to embers before barbecuing anything on the grill. If you start barbecuing the sausages too soon, there's a risk that they might burn or that the dripping fat could cause the heat to distribute unevenly. Ideally, place a fine-mesh wire grill over the normal grill to ensure that the HoWe original Nürnberger Rostbratwürste cannot fall into the embers. Using tongs, turn the sausages several times until they are crispy brown on the outside and cooked through but still tender. Tip: Fry the sausages for longer on a lower heat and turn them several times to experience the full HoWe original Nürnberger Rostbratwürste taste.

The art of frying

Want to fry your HoWe original Nürnberger Rostbratwürste sausages? Here's how: heat 2 tbsp high-quality oil in a medium-sized pan on a medium-to-high heat to ensure that the sausages don't stick. To test whether the oil is hot enough, add a drop of water: if it hisses, it's the perfect temperature. Before you put your HoWe original Nürnberger Rostbratwürste into the pan, turn down the heat. The above tip applies here too: it's best to fry the sausages for longer on a medium heat and turn them several times until they are crispy brown on the outside and cooked through but still tender on the inside. This ensures that the precious ingredients retain their full flavour. Now combine your barbecued or fried HoWe original Nürnberger Rostbratwürste with your favourite side dishes; the possibilities depend entirely on your personal taste. Bon appétit!